



Schneider Bräuhaus

MÜNCHEN IM TAL

MENU SUGGESTION

valid from December 2019 to March 2020

For spring, summer and autumn
are only our seasonally adjusted menu suggestions valid.

Georg Schneider's Beer menu

€ 52.00 (listed beers included)

Marinated veal brisket

on salad bouquet with pumpkin seeds

0,2l TAP1 - Helle Weisse

Refreshing like a dance in a summer breeze



Velvety wheat beer soup

with julienne vegetables and croutons

0,2l TAP4 - Festweisse

A hint of spring freshness - ideal with fine vegetables



Pork tenderloin medallions

in onion sauce with wheat beer spaetzle and broccoli

0,2l TAP7 - Original

The full complexity of the genuine Bavarian wheat beer



Chilli-cheese

spread on Bavarian pretzel bread

0,2l TAP5 - Hopfenweisse

Hoppy fireworks - a new wheat beer style



Eisbock parfait with caramelized apples

fresh mint and whipped cream

0,2l TAP 6 - Aventinus

Deep and complex – for big and relaxing moments by the fire



Schneider Bräuhaus

MÜNCHEN IM TAL

Beermenu Schneider Bräuhaus

€ 55.00 (listed beers included)

Radish-spread on pretzel-bread

0,2l **TAP 3 – Alkoholfrei** with a splash of elderflower syrup
powerful and energetic wheat beer, *non-alcoholic wheat beer*



Herb cream soup with roasted croutons

0,2l **TAP 7 – Original**
the full complexity of the genuine bavarian wheat beer



Catfish fillet poached in Schneider Weisse

with marinated rocket salad and potato grate

0,2l **TAP 4 – Festweisse**
a hint of spring freshness



Fried duck breast

with roasted malting barley, celery vegetable in cream and potato pancake

0,2l **TAP 2 – Kristall**
refreshing for body and soul with a delightful tingle



Suckling pig tenderloin from the grill

with colorful vegetable spaghetti and garlic-maltsauce

0,2l **TAP 1 – Helle Weisse**
refreshing like a dance in a summer breeze



Pear salad marinated in pepper with mountain cheese

0,2l **TAP 5 – Meine Hopfenweisse**
happy fireworks – a new wheat beer style



Aventinus creme

of vanilla mirrow with chocolate shavings

0,2l **TAP 6 – Aventinus**
deep and complex – for big and relaxing moments by the fire

Selectable as a *small beer menu* without 1., 4. and 6. course available: € 41.00

The selection menus that follow on the next page are compilations from our overall offer. They are only intended to make it easier for you to make a decision and are therefore not binding. The individual menu parts can be exchanged at any time. The numbers in the headline indicate the approximate menu price for your orientation, the invoice will be calculated according to the actual order.



Schneider Bräuhaus

MÜNCHEN IM TAL

Menu W 25 (€)

Hearty beef broth with homemade noodles

or

Viktualienmarkt-Salad with crisp salads of the season, fresh herbs and crunchy croutons



Oven-fresh roast from the Bavarian country pig with homemade sauce and white bread dumplings

or

Bräuhaus winter burger with red cabbage salad, grilled bacon slices, and baked apple chutney

or

Parsnip-turnip gratin with dressed leaves of lettuce



Wintery spiced jam

with pear poached in red wine and topped with whipped cream

or

Apple fritters, baked in beer dough

covered with cinnamon-sugar, served with vanilla ice-cream and whipped cream

Menu W 35 (€)

Welcome-starter

Obazda, lard and fresh cream cheese with home-made pretzel-bread



Chestnut cream soup with cinnamon biscuit



Roast duck with red cabbage, potato dumplings and apple fritters

or

Bräuhaus venison goulash with lingonberries and bread dumplings

or

Josefi-Schnitzel in cheese-pretzel breading,

from the pork loin, served with potato-lamb's lettuce salad



Kaiserschmarrn (cut-up and sugared pancake)

caramelized golden brown with raisins, served with apple sauce



Schneider Bräuhaus

MÜNCHEN IM TAL

Appetizers

Welcome-starter

with homemade Obazda, lard, and fresh cream cheese with raw onion rings and pretzel bread 5.20

Wiesnbrettl

A dash of the different Bavarian specialities of our snack-kitchen 8.10
in addition each crispy pretzel 1.00

Hearty beef broth

with homemade noodles or liver dumpling 4.90
with noodles, root vegetables, and BayernOx beef 6.90

Chestnut cream soup with cinnamon biscuit 5.70

Fieri goulash soup from Bayern OX beef 6.90

Suckling pig filet roasted to a tender pink

on a bed of barley risotto with marinated mâche 11.50

Viktualienmarkt-Salad with crisp salads of the season, fresh herbs
and crunchy croutons 6.90

Mixed salad (only as a side dish) 3.80

“Voressen” or “pre-meal”, Munich style,

prepared from calf lung, tripe and veal sweetbread (thymus gland),
sweet-and-sour preparation, with small bread dumpling 7.50

Vegetarian dishes

Egg-noodles with cheese, brewhouse-style,

with roast onions and side salad 10.90

Mushrooms in cream sauce

with fresh herbs and homemade white bread dumpling 10.90

Brauhaus patties

with Ismaning-style creamed cabbage 9.90

Rye dumplings

with spinach and mountain cheese,
served with creamy mushrooms 10.90

Parsnip-turnip gratin with dressed leaves of lettuce 11.90



Schneider Bräuhaus

MÜNCHEN IM TAL

Specialties from the skirt steak-kitchen

Kalbskron (veal skirt steak), boiled, with freshly grated horseradish and potatoes with parsley	11.90
Sweetbreads in flambéed apple sauce on barley risotto, with yellow swede fingers	21.90

Traditional roast

Oven-fresh roast from the Bavarian country pig with homemade sauce and white bread dumplings	12.90
Schneider's Aventinus beer roast crisply braised pork belly, basted with Aventinus, served with sauerkraut and home-made potato pancakes	13.90
Our butcher's platter , five different kinds of sausages, served with sauerkraut and potatoes	14.90
Suckling pig braised in „Aventinus“, served with potato dumpling	15.90
Pork loin cordon bleu stuffed with juniper-smoked ham and mountain cheese served with a potato and radish salad	16.90
Pork knuckle with crisp and crackling crust, Served with Schneider-wheat-beer gravy and potato dumpling	16.90
Bavarian peasant's feast pickled and roast pork, roast sausage served with sauerkraut and white bread dumpling	14.40
Bräuhaus platter with suckling pig and duck served with red cabbage and potato dumplings	16.90

Something very special

Three schnitzels from suckling pig loin served with potato-mâche salad and lingonberries	17.90
Bratwurst cooked in a vinegar-root vegetable broth, served with boiled potatoes topped with chopped parsley	14.90
Bräuhaus onion goulash with homemade bread dumplings and roasted onions	15.90
Josefi-Schnitzel in cheese-pretzel breading, from the pork loin, served with potato-lamb's lettuce salad	19.90



Schneider Bräuhaus

MÜNCHEN IM TAL

Hearty beef from our farmers, from water and wood

Boiled beef , served in its own broth, with fresh horseradish, parsley potatoes and root vegetables	16.90
Beef filet roasted medium-rare on a hearty Aventine sauce served with Brussels sprouts and browned cheese fritters	24.90
Char fillet on two types of parsnip puree, served with beetroot-chestnut vinaigrette	20.90
Roast duck with red cabbage, potato dumplings, and apple fritters	18.90
Game fritters with Brussels sprouts and potato dumplings	14.90
Venison roast on juniper sauce with red cabbage and homemade noodles	19.90

A high-light for your event

Braised whole suckling pig, carved and portioned at your table , small potato- and white bread dumplings, dark beer gravy and Bavarian cabbage are provided available for your convenience (only for minimum 30 person) p.p.	22.90
---	-------

...and the sweet, sweet end

Apple fritters, baked in beer dough covered with cinnamon-sugar, served with vanilla ice-cream and whipped cream	7.40
Kaiserschmarrn (cut-up and sugared pancake) cartamelized golden brown, with raisins or apples, served with apple sauce	8.90
Apfelstrudel „Schneider Bräuhaus“ served with vanilla custard	6.50
Wintery spiced jam with pear poached in red wine and topped with whipped cream	6.90